

ALASKA CHILD AND ADULT CARE
FOOD PROGRAM
(CACFP)
CACFP ANNUAL TRAINING FY 17
FOR CHILD, ADULT, AND OSHC CENTERS – PART 3



AS A REMINDER

Other training is required for new administrators of the CACFP

Through PowerPoint presentation on the CNP website or



Through EED eLearning website



- CACFP Food Program
 Basics (Meal Pattern, etc.)
- Infant Meals Component of the CACFP
- Civil Rights
- Procurement
- CACFP Participant Enrollment and Income Eligibility
- Family Style Dining

FOOD PROGRAM BASICS

All new programs must attend a Food Program Basics training prior to starting CACFP.

If state training is not available prior to start-up then administrators may read the PowerPoint training on the CNP website:

https://education.alaska.gov/tls/cnp/CACFP3.html

NEW Meal Pattern Training – Winter/SPRING 2017 will be required for all programs through Webinar

NEW CACFP MEAL PATTERN

Implementation date: October 1, 2017

Early Implementation if requested by agency: Spring, 2017

- Request early implementation to EED
- Submit new cycle menus
- Submit new procedures
- Need approval from EED prior to early implementation

NEW MEAL PATTERN

What can you implement now?

- Must continue to meet the current meal patterns
- Best practices and better nutrition can be implemented now
 - Make a least 1 of the 2 components of snack a vegetable or fruit
 - Serve a variety of fruits and choose whole fruits more often than juice
 - Provide at least one serving of dark green vegetables, red and orange vegetables, beans and peas, starchy vegetables, and other vegetables once per week
 - Provide at least one serving of whole grain-rich grains per day
 - Serve only lean meats, nuts and legumes
 - Limit serving processed meats to no more than one serving per week
 - Serve only natural cheeses and choose low-fat or reduced-fat cheeses
 - Serve only unflavored milk to all participants
 - Serve whole milk to one year olds
 - Serve lower sugar yogurt (no more than 23 grams of sugar per 6 oz.)
 - Serve lower sugar breakfast cereals (no more than 6 grams of sugar per dry oz.)

FAMILY STYLE DINING

New training coming to EED eLearning in October 2016

- Adults model for children
- Children must be sitting at the table to be counted as having been offered the meal
- •All foods are offered to the children and all components served at the same time
- Encourage children to try all foods and serve themselves
- Children allowed to have second helpings
- Enough food needs to be placed on the table for minimum portions for whole group
- Point of Service Meal Count takes place during the mealtime

HEALTH & SAFETY

Do your staff have the appropriate equipment to do their job safety and effectively?

Gloves – and training to use them

Thermometers for food and fridge/freezer/dry storage – and training to use them

Cleaning solution – and training for different uses such as hands, sinks, eating surfaces

Family style dining equipment – less contamination with correct serving bowls, pitchers, utensils for small hands

Infants and CACFP

If your agency includes infants the CACFP Infant training is required at start up and when significant changes take place (such as the new meal patterns next year)

Take the in-person training or access the online EED e-Learning training

Infant Meals Component of the CACFP on the EED e-Learning website at:

https://education.alaska.gov/ELearning/

AT-RISK AFTERSCHOOL MEALS

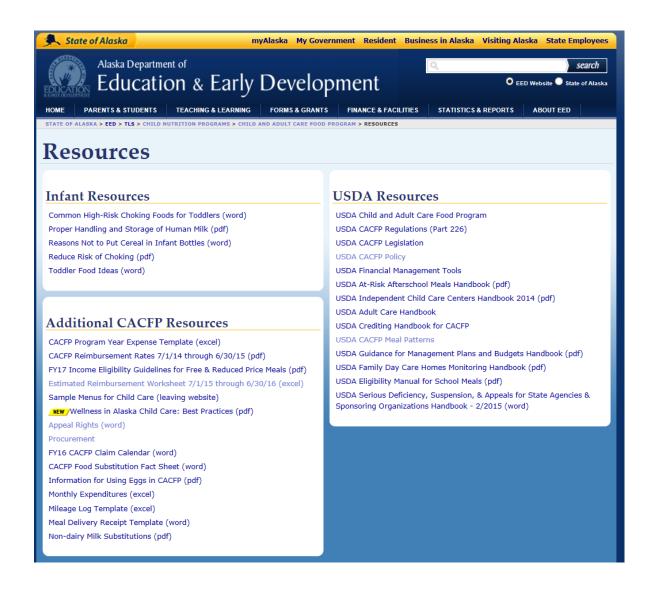
If your agency includes the At-Risk Afterschool Meals portion of CACFP the site must meet definition of an At-risk afterschool care center

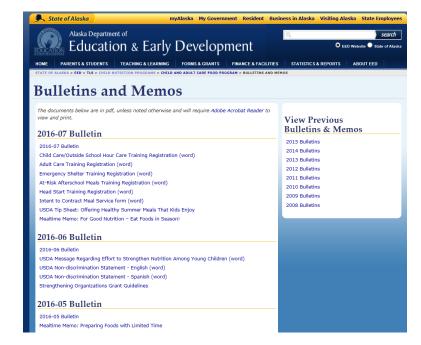
- Area eligibility for At-Risk programs
- Site must be in area that the closest school (elementary, middle or high) has at least 50% of students eligible for free/reduced price meals

NSLP Free and Reduced Price Eligibility Report

- https://education.alaska.gov/TLS/CNP/NSLP.html
- Site must have documented activities

CACFP Resources







Institute of Child Nutrition – formerly

National Food Service Management Institute (NFSMI)

http://www.nfsmi.org/



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RESOURCES COURSES

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CHILD NUTRITION ARCHIVES

SCHOOLNUTRITION **PROGRAMS**

CHILD & ADULT CARE FOOD PROGRAM

CENTERFOR TRAINERS

TRAINING OPPORTUNITIES

RESEARCH

CHILD NUTRITION ARCHIVES VISIT THE CHILD NUTRITION ARCHIVES





NFSMI Becomes Institute of Child Nutrition and welcomes Acting Director, Dr. Aleshia Hall-Campbell

Food Safety in Schools,

NEWS, EVENTS, WORKSHOPS AND SEMINARS

- · ICN will be exhibiting at the Washington SNA State Conference on July 27-29, 2015 - Vancouver, WA
- SAVE the DATE: USDA/State Agency Meeting November 2-5, 2015 - Arlington, VA
- ICN will be exhibiting at the Missouri SNA State Conference

View All



MISSISSIPPI

http://www.theicn.org/ResourceOverview.aspx?ID=87



Mealtime Memo for Child Care

Mealtime Memo for Child Care offers information for child care providers participating in the Child and Adult Care Food Program, focused on good nutrition for young children.

NFSMI's Electronic Newsletter Subscription enables you to receive the latest issue of *Mealtime Memo for Child Care* automatically each month. <u>Click here</u> to sign up for NFSMI's Electronic Newsletter Subscription to receive one or all of our newsletters.



2015 Issues of Mealtime Memo for Child Care
2014 Issues of Mealtime Memo for Child Care
2013 Issues of Mealtime Memo for Child Care
2012 Issues of Mealtime Memo for Child Care
2011 Issues of Mealtime Memo for Child Care

2010 Issues of *Mealtime Memo for Child Care*

2009 Issues of Mealtime Memo for Child Care

2008 Issues of Mealtime Memo for Child Care

Back issues of Mealtime Memo are available in Spanish. Click here for our Spanish language issues.



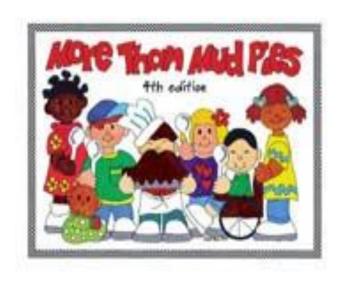
GOAL: NURTURE HEALTHY EATERS

Best Practices

- A fruit or vegetable should be served to toddlers and preschoolers at every meal.
- Chips, french fries and other fried potatoes should be offered once a month or less.
- Chicken nuggets, fish sticks and fried meats should be offered once a month or less.
- · All meals to preschoolers should be served family-style.

https://healthykidshealthyfuture.org/

http://www.theicn.org/ResourceOverview.aspx?ID=247

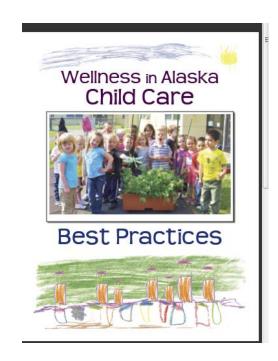


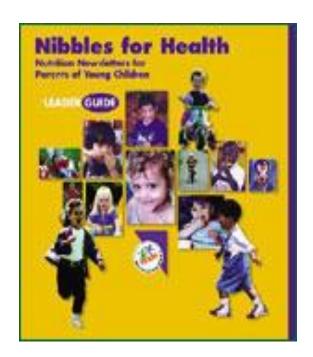
Activities/songs/recipes for every day of the year

Let EED know if you would like a copy

We have the 6th edition







Nutrition newsletters for parents of young children

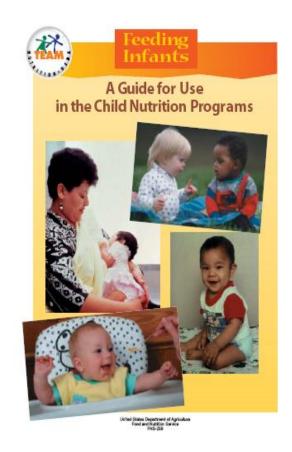




http://www.whatscooking.fns.usda.gov/



https://education.alaska.gov/TLS/CNP/menuresources.html



WOMEN, INFANTS, CHILDREN (WIC)

WIC materials must be available on-site (poster is the best option if available)

WIC Program
PO Box 110612
Juneau, AK 99811-0612

(907)465-3100 or wic@health.state.ak.us

FOOD SAFETY & SANITATION

Division of Environmental Health (DEC)

http://www.dec.state.ak.us/eh/fss/establishments/sanstaff.html.juneau

MUNI Environmental Services

http://www.muni.org/Departments/health/environment/FSS/Pages/fssfood.aspx

FOR MORE INFORMATION

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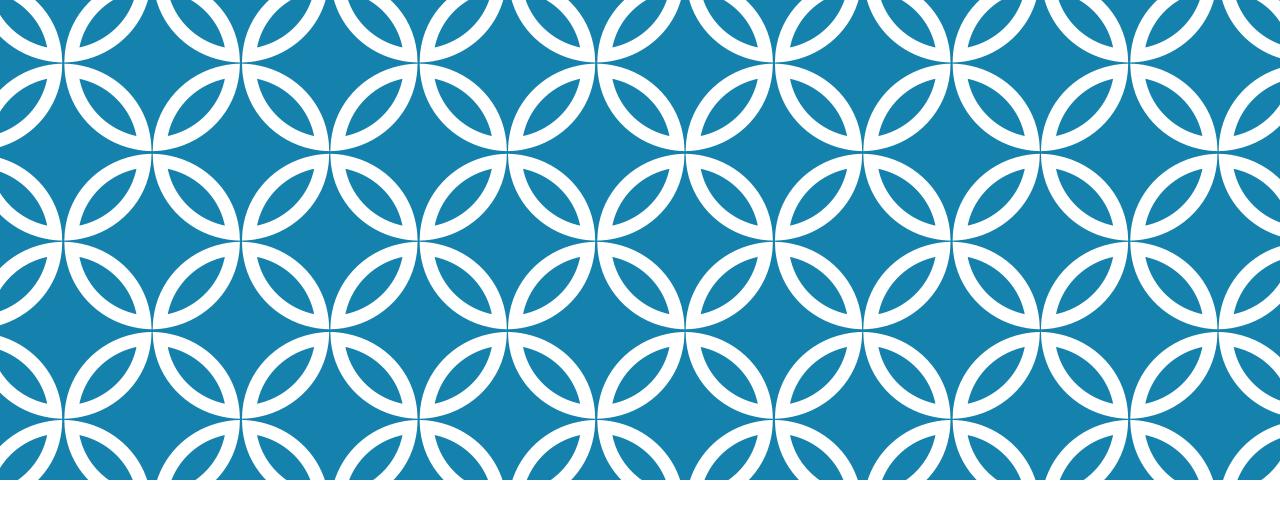
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FY17

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